

Creamy Chicken & Stuffing Bake

Serves 4—6

Grab this stuff:

- 1 lb. diced chicken, cooked
- ¼ lb. peas & carrots mix, frozen
- 1 can (10.5 oz.) cream of mushroom soup
- ¾ cup sour cream
- ½ lb. stuffing mix, dry
- 1 tsp. oregano, dry
- Salt & pepper, to taste



Let's get cooking:

1. Preheat oven to 375 degrees. (If using convection, lower to 350 degrees.)
2. In large pot, combine chicken, peas & carrots, cream of mushroom soup, oregano, and sour cream. Add salt and pepper, to taste.
3. Warm over medium heat until internal temperature reaches 145 degrees.
4. Prepare stuffing according to package directions.
5. Spoon chicken mixture into baking dish and drop stuffing evenly over top.
6. Bake for 25 minutes until stuffing is crispy and internal temperature reaches 165 degrees.
7. Serve and enjoy!

Grow Fit Suggestions:

- Substitute dry oregano for ¼ cup fresh chopped oregano.

